

bolla

Starters

Texas Kabocha Pumpkin Soup 10

Cinnamon Honey Apples . Crispy Sage . Brandy Agro-Dolce

Crispy Mache Salad 11

Warm Yukon Potato Dressing . Black Truffle . Pumpkin Seeds

Bibb Wedge Salad 12

Shaved Onion . Fried Egg . Gorgonzola

Baby Arugula Salad 9

Candied Walnuts . Bacon Wrapped Dates . Prairie Breeze . Raspberry Vin

Bolla Caesar Salad 9

White Anchovy . Persian Feta . Boursin Cheese Crumble

Petite Plates

Coriander Crusted Tuna 14

Jicama Hot Sticks . Tuna Ceviche . Avocado Mousse . Patron Granita

Stoneleigh Prawn Cocktail 14

Belvedere Vodka . Horseradish . Lemon

Artichoke Ravioli 12

Tomato Confit . Manchego Cream . Crispy Leeks

Braised Beef Short Ribs 12

Smoked BBQ . Caramelized Onions . Warm Truffle Potato Salad

Crisp Duck Breast 14

Sweet Potato Terrine . Smoked Blueberries . Thyme-Honey Meringue

Seared Sea Scallop 12

Smoked Cheddar Grits . Spinach . Red Eye Gravy

Bolla Specialties

Tortilla Crusted Red Snapper 30

Charred Poblano Rajas . Creamy Polenta . Tequila Orange Butter

Seared Salmon 29

Parsnip Puree . Brussels Sprouts . Citrus Salsa

Belly Cut Swordfish 32

Edamame Puree . Asian Paste . Asparagus Roll . Ginger-Aioli Salad

Baked Sea Bass 35

Achiote Marinated Shrimp . Corn Puree . Blue Corn Salad . Crispy Yucca

Sous Vide Tenderloin 35

Orzo & Lobster Mac'n'Cheese . French White Cheddar . Watercress

Prime Ribeye 38

Whisky Goat Cheese Potatoes . Hen of the Woods . Zinfandel Redux

Herb Crusted Veal Tenderloin 36

Creamy Savoy Cabbage . Tartufo Ham Hash . Black Pepper Demi

Entrée Sides

Tiger Shrimp

Sriracha Aioli

12

Fried Oysters

Pickled Onions

12

Lobster

Mac'n'Cheese

10

Prosciutto

Asparagus

10

Lemon Garlic

Spinach

8

Cheese

Spaetzle

8

Lobster

Mashed Potatoes

10

Brussel Sprouts

w/ Panchetta

8

Executive Chef

Sous Chef